



WEDDING RECEPTION PACKAGES

Dinner Buffet Wedding Package

Cocktail Cold Hors D' Oeuvres

*Assorted Cheeses with Crackers & Fresh Fruit
Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

Wedding Toast Service

Dinner Buffet

***Dinner rolls & Butter
Garden Green Salad, Assorted Dressing
Heart of Lettuce w/ Warm Bacon Dressing
Assorted Relishes, Pickles & Marinated Vegetables***

Choice of Two Entrees

Poultry

Roast Turkey & Stuffing w/ Gravy, Stuffed Chicken Breast, Chicken Marsala, Chicken Cordon Blu, Lemon Chicken, Southern BBQ Chicken, Roasted Chicken, Chicken Paprika, Chicken Parmigiana

Beef

*Angus Roast Beef & Gravy, Braised Beef Tips over Rice, Stuffed Cabbage Rolls, Meatloaf, Meatballs Marinara or Stroganoff, **Prime Rib au jus, **New York Strip*

Pork

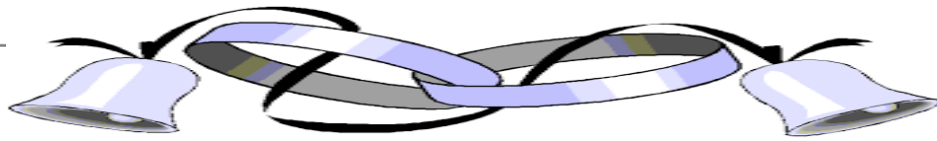
*Country Ham w/ Pineapple, Roast Pork & Sauerkraut, Sliced Pork Loin, **BBQ Baby Back Ribs, German Sausage*

Seafood

***Stuffed Flounder, **Crab Cakes Broiled Haddock, Beer Battered Cod, **Broiled Lobster Tail*

Vegetarian

*Vegetarian Lasagna, Baked Ziti Marinara
**(additional per person)*



Two Side Selections

Rice Pilaf, Yukon Gold Mashed Potatoes, Bread Stuffing, Scalloped Potatoes, Roasted Red Bliss Potato, Twice Baked Potato, Baked Potato, Parsley Potato, Macaroni & Cheese, Pierogi Casserole, Cabbage Noodle, Baked Ziti Marina

Chef's Choice of Fresh Vegetable, Broccoli, Corn, Green Beans, Green Peas, Baby Glazed Carrots

***Additional Side selections available upon request**

Celebration Service

Custom Designed Wedding Cake

*Cake Selection to be Determined & Personalized
Cake Cutting & Service with Mini Dessert Garnish
Freshly Brewed Coffee, Hot Tea & Ice Water Station*

After Dinner Snacks

*Chips, Pretzels & Dips
German Ring Bologna, Spicy Mustard & Assorted Cheeses
Freshly Brewed Coffee, Hot Tea & Ice Water Station*

\$25.00 per person

Service includes Deluxe Disposable Plates & Silver Flatware in Banded Napkin

China & Silver Utensil Service w/ Linen Cloths & Napkins. Available upon Request

Service Charge Additional





WEDDING RECEPTION PACKAGES

Plated Dinner Package

Cocktail Hors D' Oeuvres

Assorted Cheeses with Crackers & Fresh Fruit

Fresh Vegetables Crudité w/ French Onion & Ranch Dip

Choice of Two Hot Appetizers

Served Buffet style or Butler Passed

*Crab Cakes, Fried Shrimp w/ Cocktail Sauce, Scallops wrapped in Bacon,
Traditional or Boneless Hot Wings, Chicken Quesadilla, Mini Quiche, Swedish
Meatballs, Franks wrapped in Puff Pastry, Stuffed Mushrooms, Mini Egg Rolls*

Wedding Toast Service

Dinner Service

Preset Tables & Place Settings

Ice Water Table Service

Basket of Fresh Bread & Butter

China & Silver Utensil Service w/ Linen Cloths & Napkins

Available upon Request in Selection of Colors

Plated Dinner Selections

Choice of Salad

Garden Green Salad

*Baby Field Greens, English Cucumber, Grape Tomatoes
House made Vinaigrette & Buttermilk Ranch Dressing*

or

Heart of Iceberg Lettuce w/ Warm Bacon Dressing

Choice of Two Entrees

Poultry

Roast Turkey & Stuffing w/ Gravy, Stuffed Chicken Breast, Chicken Marsala,
Chicken Cordon Blu, Lemon Chicken, Roasted Chicken

Beef

Tenderloin Beef Tips over Rice, Prime Rib au jus, 12oz New York Strip

Seafood

Seafood Stuffed Flounder w/ White Wine Cream Sauce,
Broiled Crab Cakes w/ Lemon Butter Sauce

****Broiled Lobster Tail w/ Drawn Butter**

Surf & Turf

****Prime Rib au jus & Crab Stuffed Shrimp,**

**** Grilled Sirloin Steak & Crab Cakes w/ Lemon Butter Sauce**

*****(additional per person)***

Entrees include Seasonal Starch & Vegetable Selections

Celebration Service

Custom Designed Wedding Cake

Cake Selection to be Determined & Personalized

Cake Cutting & Service with Mini Dessert Garnish

Freshly Brewed Coffee, Hot Tea & Ice Water Station

After Dinner Snacks

Chips, Pretzels & Dips

German Ring Bologna, Spicy Mustard & Assorted Cheeses

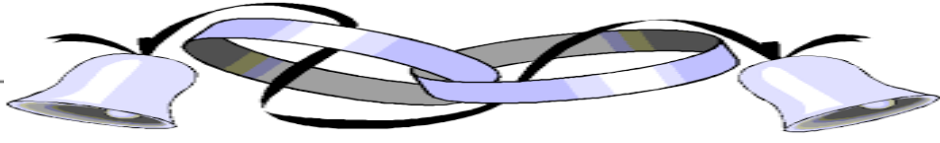
Freshly Brewed Coffee, Hot Tea & Ice Water Station

\$28.00 per person

Service Charge Additional

Estelle's Catering

610-759-5499



Reception Buffet Package

Cocktail Hors D' Oeuvres

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips
Chilled Shrimp Cocktail w/ Horseradish Sauce & Fresh Lemon*

Choice of Two Hot Appetizers

Served Buffet style or Butler Passed

*Crab Cakes, Fried Shrimp w/ Cocktail Sauce, Scallops wrapped in Bacon,
Traditional or Boneless Hot Wings, Chicken Quesadilla, Mini Quiche, Swedish
Meatballs, Franks wrapped in Puff Pastry, Stuffed Mushrooms, Mini Egg Rolls*

Wedding Toast Service

Dinner Service

Preset Tables & Place Settings

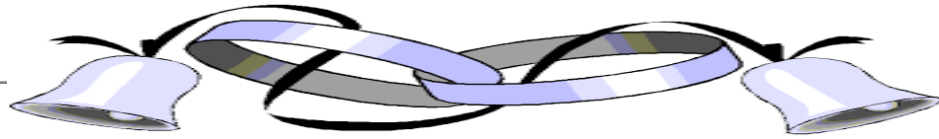
Ice Water Table Service

Basket of Fresh Bread & Butter

China & Silver Utensil Service w/ Linen Cloths & Napkins

Available upon Request in Selection of Colors





Reception Buffet Package

Salad Bar

Baby Field Greens, Romaine Lettuce, Grape Tomatoes, English Cucumber, Carrots, Pepper Rings, Croutons, Shredded Parmesan, Pickled Peppers Caesar, Vinaigrette & Ranch Dressings

Mashed Potato & Fresh Vegetable Station

Yukon Gold Mashed Potatoes & Seasonal Fresh Vegetables Assorted Toppings

Pasta Station

Baked Ziti Marinara, Orecchiette w/ Pesto, Tortellini Alfredo Garlic Breadsticks

Choice of Two Carving Stations

Roasted Turkey Breast

Pan Gravy, Cranberry Relish, Mayo, Mini Rolls

Glazed Virginia Ham

Dijon Mustard, Cranberry Relish, Mini Rolls

Roast Prime Rib of Beef

Au Jus, Fresh Horseradish Cream

Herb Crusted Beef Tenderloin

Horseradish Mayo, Dijon Mustard Mini Rolls

Celebration Service

Custom Designed Wedding Cake

*Cake Selection to be Determined & Personalized
Cake Cutting & Service with Mini Dessert Garnish
Freshly Brewed Coffee, Hot Tea & Ice Water Station*

After Dinner Snacks

Chips, Pretzels & Dips

German Ring Bologna, Spicy Mustard & Assorted Cheeses

Freshly Brewed Coffee, Hot Tea & Ice Water Station

\$35.00 per person

Service Charge Additional

Estelle's Catering

610-759-5499

